



CAIRO KEBAB

Appetizers & Sides

appetizers all served with fresh bread

SPICY FRIED EGGPLANT الباذنجان المقلبي الحار
A spicy and flavorful sauce made with fresh, garlic, parsley, and spices. Perfect to drizzle over our crispy fried eggplant. 8

HUMMUS حمص
Creamy chickpea dip made with tahini, garlic, and lemon juice. Sm 6, Lg 10

BABA GHANOUSH بابا غنوج
Roasted eggplant dip with tahini, garlic, and lemon. Sm 8, Lg 10

TAAMIYA طعمية
Four Deep-fried fava bean patty with onions, parsley, and spices. Served with tangy tahini sauce. 6

FALAFEL فلفل
Six Ground chickpea balls with onions, garlic, and traditional spices, Deep-fried. 8

KEBDA كبدة
Grilled beef liver marinated in herbs and spices and peppers. 10

MEZZA سلطة المزة
Hummus, Baba Ghanoush, Falafel or Tumaya and a side salad served. 12

FUL فول
Hot fava bean dip with garlic, lemon juice, and cumin. Topped with diced tomatoes, onions, and parsley. Additional options to add tahini or hot sauce. 8

HUMMUS WITH MEAT حمص باللحمة
Hummus topped with your choice of succulent meats. Choose between chicken shawarma, beef & lamb shawarma. 13

Main Dish

All entrees can choose between rice with vermicelli noodles or yellow rice
Add side salad or soup for \$4

ROASTED CORNISH HEN فراخ شوية
Tender and juicy hen roasted with herbs and spices and roasted potatoes.
Whole 20, Half 15

CAIRO PLATTER مشويات مشكلة
Indulge in our Cairo Platter, a mouthwatering assortment of grilled kofta, chicken, and beef. 26

REYASH ريش
Tender and succulent grilled lamb chops seasoned with traditional herbs and spices. 27

CHICKEN KEBAB فراخ مشوية
Chicken Kebab: Juicy chunks of boneless chicken breast marinated with aromatic herbs and spices, grilled to perfection over an open flame. 21

KOFTA KEBAB كفتة كباب
Made with ground beef and lamb blended with onions, parsley, and spices. 22

SHISH KEBAB شيش كباب
Enjoy our delicious Shish Kebab Plate with tender, marinated prime beef. 24

Chef Specials

Made daily till sold out

KOSHARY كشرى
A delicious blend of rice, lentils, and macaroni topped with zesty tomato sauce and crispy fried onions. Served with a side of tangy vinegar dressing, our Koshary is a must-try comfort dish at our Egyptian restaurant. 16

MOLAKHEYA ملوخية
Savor the rich and hearty flavors of Egypt with our Molokhia, a traditional dish made with jute leaves simmered in a savory broth of garlic and aromatic spices served with chicken. 22

MACARONNA BECHAMEL مكرونة بشمل
A classic Egyptian dish made with perfectly cooked macaroni and seasoned ground beef, topped with a rich and savory Bechamel sauce. Baked to perfection with a golden crust, this dish is a true comfort food that will satisfy your cravings. 20

Soup

SHORBET ADAS شوربه عدس
Indulge in our hearty Lentil Soup, made with tender lentils, fresh vegetables, and aromatic spices. Sm 4, Lg 7

LESAN ASFOUR شوربة لسان عصفور
Enjoy our Orzo Chicken Soup, made with chicken, orzo pasta, and fresh vegetables in a savory broth seasoned with herbs and spices. Sm 4, Lg 7



Sandwiches

SERVERED WITH FRIES

HAWASHI حواوشي

A delicious Egyptian street food made with seasoned ground beef, onions, and tomatoes, wrapped in freshly baked pita bread. Served with a side of tahini sauce. 11

CHICKEN SHAWERMA شاورمة فراخ

Tender slices of marinated chicken, ripe tomatoes, and tangy pickles, all wrapped in a warm pita bread and drizzled with homemade garlic sauce. 12

BEEF&LAMB SHAWERMA شاورمة لحمة

Thin slices of beef or lamb, creamy hummus, juicy tomatoes, and tangy pickles, all wrapped in a warm pita bread. 14

FALAFEL WRAP فلافل

Delight in our Falafel Pita Wrap, featuring crispy falafel balls, creamy hummus, tomato and cucumber salad, pickles, and tahini sauce. 10

CHICKEN KEBAB فراخ مشوية

Indulge in our Chicken Kebab Wrap, featuring marinated chicken skewers, fresh tomatoes, onions, and garlic sauce all wrapped in warm pita bread. 12

KOFTA KEBAB كفتة كباب

Grilled kofta with hummus, onions, pickles, and tomatoes wrapped in a warm pita bread. 12

Salads

TABBOULA سلطة تبولة

Made with a mix of finely chopped parsley, tomatoes, red onions, and bulgur wheat, all tossed with lemon juice, olive oil, and aromatic spices. Sm 6 Lg 9

FASOLIA SALAD سلطة فاصوليا

Black-eyed peas salad with cucumbers, made with tender peas, crisp veggies, and fresh herbs, dressed with a tangy and savory lemon garlic dressing. Sm 6 Lg 9

EGYPTIAN SALAD سلطة مصرية

Our salad features crisp lettuce, juicy tomatoes, cool cucumbers, tangy feta cheese, and savory olives, dressed with a zesty and aromatic dressing made with olive oil, lemon juice, garlic, and herbs. Sm 5 Lg 8

Drinks

SAHLEEB سحلب

Egyptian hot drink made with a blend of milk, sugar, and ground orchid root, infused with aromatic flavors like cinnamon and rose water. 6

BREWED TEA, VARIOUS FLAVOURS شاي

black tea, mint tea and green tea . Pot 8, Glass 3

ARABIC COFFEE قهوة عربي

Rich and aromatic coffee perfectly brewed. 5

LEMON MINT JUICE ليمون نعناع

Fresh lemon and mint leaves come together in a perfect harmony, creating a revitalizing beverage. 6

CHILLED DRINKS مشروبات باردة

Non-alcoholic beer various flavour, soft drinks- pepsi products. 4

Desserts

Made daily till sold out

ROZ BEL LABAN رز بلين

Indulge in our creamy and velvety Rice Pudding, made with aromatic rice, milk, sugar, and traditional Egyptian spices. Garnished with nuts. 6

BASBOUSA بسبوسة

Satisfy your sweet tooth with our Basbousa, an authentic Egyptian dessert made with semolina flour, coconut, and a sweet rosewater syrup. 6

